

*Christmas Day
Dining Hours*

Noon to 10 p.m.



Tantalizing Appetizers

SHRIMP COCKTAIL Large, fresh gulf shrimp served with spicy cocktail sauce 12

CRAB CAKES A famous Maine recipe, homemade crab cakes are made with fresh Lump crab meat 12

Christmas Day Entrees

All Christmas Day entrées include House Salad and Fresh-Baked Cream-cheese-Stuffed Rolls

Turkey & Ham Platter

A savory combination of Cambridge Bronze Turkey and Baked Ham with Honey Glaze, with homemade sage stuffing, roasted vegetable medley, mashed potatoes and slow-roasted pan gravy

\$24

Pumpkin Ravioli

PUMPKIN RAVIOLI served within a rich, brown-butter sauce and toasted pecans

\$24

Island View Entrée Favorites

LOBSTER RAVIOLI WITH CRAB CLAWS & SHRIMP Lobster-stuffed ravioli tossed in a tomato cream sauce, served with fresh crab claws and four large Gulf shrimp 38

FILET MIGNON 8 oz. Prime cut filet, served with garlic mashed potatoes and grilled asparagus 42
Add Oscar (lobster and crab meat) 12

USDA PRIME 16 OZ. RIBEYE BONE-IN STEAK Well marbled for peak flavor, served with garlic mashed potatoes and grilled asparagus 34

LOBSTER SURF & TURF 8 oz. Prime cut filet and 10 oz. cold-water lobster tail, served with garlic mashed potatoes and grilled asparagus 65

CLASSIC SURF & TURF 8 oz. Prime cut filet, jumbo sea scallops or four jumbo Gulf shrimp, served with garlic mashed potatoes and grilled asparagus 49

GROUPE AND GULF SHRIMP IN COCONUT CREAM SAUCE Served with Jasmine rice 29

FRESH CATCH TRIO Grouper, Mahi & Snapper blackened with mango Sriracha and Jasmine rice 29

CREAMY LOBSTER LINGUINE Fresh Maine lobster meat in a creamy tomato purée sauce, topped with baby arugula and fresh basil 34

ISLAND VIEW PRIME RIB A thick 12- to 14-oz. slow-roasted prime rib topped with a Parmesan cream sauce, served with garlic mashed potatoes 26

Happy Holidays - Thanks for Being Here With Us